

## DECLARATION OF COMPLIANCE

23.09.2016

**CUSTOMER:** To whom it may concern

We hereby confirm that the products we supply do meet the requirements put forward in the legal framework presented below.

### 1. DESCRIPTION OF MATERIALS AND ARTICLES

**PS white hot sip lids**

HSL80-27

HSL90-27

HSL80-28

HSL90-28

HTL80-29

HTL90-29

PG ID: FIHU-A4SEPU

ID: FIHU-A4SEPU5

## 2. INTENDED USES

Products listed above can be in contact with following food stuff:

Aqueous

Acidic

Dry

Alcohol <6%

Alcohol >20%

In following conditions of temperature and time\*:

Hot-fill (Up to 70°C for up to 2 hours including 15 min up to 100°C)

\* It is the obligation of the recipient of this declaration to ensure that the packaging is suitable for the aimed processing and downstream use circumstances.

\*\*Covers also food contact conditions up to 70°C for up to 2 hours including 15 min up to 100°C

## 3. LEGISLATION

We confirm that the products listed in section 1 fulfill the requirements on products intended for use in contact with food as defined in:

- Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food and its amendments up to date of this statement
- Directive 94/62/EC on packaging and packaging waste and its amendments up to date regarding the threshold limit of 100 ppm by weight of heavy metals
- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food
- EuPIA Guideline on Printing Inks applied to the non-food contact surface of food packaging materials and articles
- Regulation (EC) No 10/2011 on plastic materials and articles intended to come into contact with food and its amendments up to date of this document
- Swiss Ordinance SR 817.023.21 for Packaging Inks

## 4. MIGRATION

According to Regulation (EC) No 10/2011 materials and articles shall not transfer their constituents to foodstuffs in quantities exceeding 10 mg per 1 dm<sup>2</sup> of surface area of the packaging or 60 mg per 1 kg of foodstuff or food simulant (limiting value of the overall migration). The ratio of food contact surface area to volume used to establish the compliance of the article/s were 6 dm<sup>2</sup>/1000ml.

Following migration tests were conducted:

| SIMULANT        | TIME    | TEMPERATURE |
|-----------------|---------|-------------|
| Acetic acid 3 % | 2 hours | 70°C        |
| Ethanol 50 %    | 2 hours | 70°C        |

## Substances with restriction

The products listed above may contain following substance/s with restriction/s:

**CAS: 0000106-99-0**

PMREF Number: 13630

Substance: butadiene

Restriction (mg/kg): ND

**CAS: 0557-05-1**

PMREF Number: -

Substance: zinc stearate (sml expressed as zinc)

Restriction (mg/kg): 25

**CAS: 0002082-79-3**

PMREF Number: 68320

Substance: octadecyl 3-(3,5-di-tert-butyl-4- hydroxyphenyl)propionate

Restriction (mg/kg): 6

**CAS: 0110553-27-0**

PMREF Number: 40020

Substance: 2,4-bis(octylthiomethyl)-6-methyl- phenol

Restriction (mg/kg): 60

**CAS: 0038613-77-3**

PMREF Number: 92560

Substance: tetrakis(2,4-di-tert-butyl-phenyl)- 4,4'-biphenylene diphosphonite

Restriction (mg/kg): 18

**CAS: 0036443-68-2**

PMREF Number: 94400

Substance: triethyleneglycol bis[3-(3-tert-butyl- 4-hydroxy-5-methylphenyl) propionate]

Restriction (mg/kg): 9

## 5. DUAL USE SUBSTANCES

The products listed above may contain following dual use substances:

**CAS:**

E Number:

Substance: Tio2

Restriction: unknown

**CAS:**

E Number:

Substance: CaCo3

Restriction: unknown

**CAS:**

E Number:

Substance: Calcium stearate

Restriction: unknown

## 6. TRACEABILITY

This can be done by referring to traceability by Licence Plate Number, Box Label, Order number.

This certificate is valid until there is substantial changes in the composition or production that bring about changes in the migration from the materials or articles or when new scientific data becomes available.

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